NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, *at No. 52 North Market Street, (over the Agricultural Warehouse).*—THOMAS G. FESSENDEN, *Editor.*

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THE ARTS.

FOR THE NEW ENGLAND FARMER.

KELP, OR CRUDE SODA.

MR FESSENDEN,—Considering the vast increase of the manufacturing establishments in our country it may be thought extraordinary that the manufacture of kelp or crude soda has not received the attention of our industrious and enterprizing citizens; those especially, who are particularly interested in the bleaching, soap, and glass establishments. The plants from which kelp may be obtained are to be found in inexhaustible abundance on our shores without the trouble of culture; especially at Cape Ann and Marblehead, and are frequently employed as a manure. The manufacture is so simple as to require no scientific knowledge; a few days' experience on a small scale would enable any person to prosecute the business extensively, and no doubt to great pecuniary advantage. In conversing with a gentleman interested and experienced in the great bleaching establishment at Dover, N. H. he manifested a disposition to introduce and encourage the use of American kelp if he could be furnished with a sample for experimental trial, and it should be found to answer the desired purpose. The American article may, it is presumed, be afforded at a lower price than the imported.

Fuci is the botanical or generic term for the various species of marine plants commonly known by the names of sea-weed, sea-wreck, and sea-ware. They are found on flats at low water, or attached to rocks near the shore and in coves. It has been ascertained that *Fuci* grows with astonishing rapidity from floating seeds lodged on rocks and stones.

Fuci vesiculosus. In this species, the frond is a leaf-like substance resembling leather or parchment, midribbed, the stem forked or parting in pairs one after another. The vesicles or air bladders are globular and innate in the membrane of the frond. It is readily distinguished from *Fuci nodosus* by the air bladders very generally occurring in parallel pairs, while in *nodosus* they are single; and from *F. serratus* by the edges of the frond being entire or wanting the serratures which mark that species. It is generally from one to three feet in length. One pound of the ashes gives three ounces of kelp. This species is most highly prized for the manufacture of kelp.

Fuci nodosus. The frond is leathery, compressed, veinless, branched, and feathery, the receptacles are divided and have a small stem, roundish, mostly solitary. Fronds from two to six feet in length and at short distances swell into large air blubbers.

Fuci serratus. Frond, leathery, flat, midribbed, divided; serrated at the margins. Receptacles solitary, flat at the ends of the stem, serrated, sharpish. It grows in deep water, and is only uncovered at the ebb of the tide. This is inferior for kelp.

Fuci lorcus. This is the small kind, growing abundantly on rocks, and is called rock-weed.—This yields well in excellent kelp. It consists of a simple frond without branches, and is sometimes called catgut. It affords considerable quantities of kelp.

Fuci palmatus, is the kind known by the name of dulse. It is divided deeply and spreading so as to resemble the hand with the fingers spread. This also yields good kelp.

The public are indebted to Dr. John Revere, now of New York, for the following valuable communication, relative to the crude sodas of commerce. It has been published in Professor Silliman's excellent journal, for December last, and merits a republication in the New England Farmer, for the benefit of our citizens who reside on our sea coast. J. T.

Plymouth, July 17, 1828.

Some Remarks on the Crude Sodas of Commerce; by JOHN REVERE, M. D. *Lecturer on Chemistry, applied to the Arts, at the Maryland Institute for the Promotion of the Arts and Manufactures.*

New York. October 15, 1827.

SIR—In a course of lectures on chemistry, applied to the arts, I had occasion to collect the facts contained in the following paper. To those who are familiar with the science of chemistry, there will be little that is new. I have been induced to offer these remarks to your Journal, rather from its title, than the general scope of its contents, which I observe are almost purely scientific.—The importance of this substance in the useful arts, the ignorance observed among manufacturers and dealers respecting its nature, and the shameful impositions sometimes practised, constitute its chief claim to your attention. The facts stated may be relied upon, as they have been established by repeated experiments.

JOHN REVERE, M. D.

Crude soda, in whatever manner procured, is generally known in this country, among manufacturers and merchants, by the name of *barilla.*—But as the value of the article depends very much upon the former circumstance, it will be proper to observe, that it is obtained as an article of merchandize, chiefly in four different modes, viz. 1. in a saline form, on the surface of the earth, and from the water of certain lakes; 2, from the incineration of certain land plants; 3, from the combustion of marine plants; and 4, from the decomposition of sea salt by chemical processes.

The crude soda, formerly known by the name of *natron*, is found in considerable quantities in Egypt, the interior of Africa, and in South America. It exists in lakes, and in particular districts, and forms an efflorescence upon the surface of the earth during the dry season. I am not aware that in this form, it is known as an article of commerce, in the United States.

The most valuable of the crude sodas known in this country, are obtained by the incineration of several kinds of plants which grow in the vicinity of the sea. The best is brought from Alicant, Malaga, and Carthagena, in Spain; it is obtained from an annual plant, the *salsola sativa*, which is cultivated and secured like hay, and afterwards burnt in holes dug in the earth. From the great quantity of soda it contains, it melts into thick paste, which on cooling, becomes condensed into a stonelike mass; the popular name of this plant in Spain, is *barilla.* So highly is this plant esteemed in Spain, that, according to Mr Parkes, the exportation of the seed is prohibited, under penalty of death. There are several varieties of the *salsola* cultivated on the shores of the Mediterranean, especially in the island of Sicily, and also in the Canary Isles, which yield an abundance of soda. For convenience, all the crude sodas obtained by the combustion of land plants, may be called *barilla.* The barilla most common in our market is brought from Spain, Sicily, Teneriffe. Although many parts of the United States are favorably situated, I have known but one attempt to cultivate them. It was made on the eastern shore of Maryland, from seed procured for the purpose in Sicily. The attempt failed, owing evidently to the imperfection of the seed.

The increased demand for soda for the arts, throughout the civilized world, has led men to seek other sources from which this useful substance may be procured. Modern science and industry have succeeded in extracting a large supply from marine plants, which were accounted so entirely worthless among the ancients, that *alga projecta vilior* was a common proverb at Rome.—The substance procured by the combustion of these plants is called by the French *varech*, and by the English *kelp.* The inhabitants of the coast of Europe have been in the habit, from time immemorial, of collecting the *sea weed, wrack* or *sea ware*, as it is indiscriminately called in Great Britain, and manufacturing it into a coarse alkali, for domestic purposes. It is only, however, within a century that any attempt has been made in Great Britain to prepare the kelp in a large way. It was in the year 1723 that this substance was first brought into the market as an article of merchandize. But the great consumption of the alkalies in the modern arts, especially by the bleacher, soap and glass manufacturer, and other manufacturing chemists, has attracted more and more attention to the subject, until the manufacture of kelp in Great Britain has become a very important department of industry. I am under the impression that kelp has never been brought into our market, or attempted to be manufactured in the United States, but as it appears to me that this manufacture may be introduced advantageously among us, I propose to give some account of the most approved method at present practised, in the hope that it may direct the attention of those persons to the subject, who are conveniently situated for making the attempt. From the increase of our manufactures, and as all the crude sodas at present consumed are imported, it is highly probable that there would be a full demand for the article. The material may, for the trouble of collecting it, be had in immense quantities, along our extensive sea coast, nor can anything be cheaper or more simple than its manufacture. Some idea may be formed of the advantages that may be derived from this manufacture, from the great and obviously increasing importance that is attached to the subject in Great Britain. There are frequent communications on the subject in their best journals, and prizes offered to encourage its cultivation, by their societies for the promotion of the arts and manufactures. As long ago as 1798, it

was stated by Professor Jameson in his mineralogy of the Shetland Isles, that "farms which before the introduction of kelp, rented for forty pounds, now rent for three hundred pounds." It is also asserted by Mr. Parkes that Lord McDonald of the Isles, now realizes ten thousand pounds per annum from his kelp shores, which his ancestors considered valueless.

Nearly all marine plants, especially the *fuci*, are found to yield soda from combustion. Those which are preferred are the *fucus vesiculosus, nodosus*, and *serratus*; they are found spontaneously growing on the rocks near the shore, generally between high and low water marks. Generally speaking, bays and coves that are sheltered from the winds and tides are found best, though some of the *fuci* flourish best in the most exposed situations, and the strongest tide-ways. Formerly, the kelp was made entirely from the floating sea-ware as it washed up on the shore; but, since the manufacture has become profitable, greater care is taken in its preparation. It is now common to cultivate these plants by depositing on sandy beaches large boulder stones, to which the *fuci* may readily attach themselves, and to cut and collect the ware; calcareous stones are found best. In the Repertory of Arts, there is a particular description of the process employed in the manufacture of one hundred and fifty tons, on the farm of Stroud, in Horris, which received the prize of the Highland Society.

This sold for five pounds ten shillings per ton. As this is considered the most approved method, I will give an abstract of it. In the Orkneys, they account the spring the best season for cutting the ware, because they are less exposed to the rains. The weeds that are left bare by the tide are cut with sickles, and those under water with bill hooks. It is considered important to land the ware, as fast as it is cut, and to carry it to a suitable situation to dry; it is thought that as soon as the weed begins to wilt, the pores of the plant become relaxed, and allow the soda to exude, which is dissolved and lost, if the ware be left in the water or exposed to the rains. There is no doubt that kelp made from such ware is weaker. It is spread on clean ground to dry, and when pretty well dried, it is collected into large cocks, protected from the rain if possible, and allowed to heat for six or eight days, or even from fifteen to twenty if the ware has been collected from coves with muddy bottoms. A dry day, when there is a brisk breeze, is selected for burning the ware, which is conducted in the following manner. The kilns are rudely constructed of stones and turf upon the firmest sward that can be found. The most convenient are about two feet six inches in height, two feet four inches in breadth, and from eight to eighteen feet in length, according to the quantity of ware to be consumed. A little dry straw is first spread over the bottom of the kiln, and kindled, to which the ware is slowly added, as fast as it is consumed, the combustion being accelerated by the breeze. Should the weather become calm, or if the ware is not sufficiently dry, the ashes cool and cake into white crusts, when it becomes necessary to rake the ashes until the combustion is perfect, before adding fresh ware. When the ware is all burnt, the last process consists in working or raking the ashes with iron rakes, so that the combustion of every part shall be perfect. It is transformed into a thick paste, which, on cooling, becomes solid, somewhat resembling good indigo; it is then broken up into masses of about two hundred weight, covered with dry ware, and is ready for the market. If the ware has been taken from a muddy situation, it sometimes happens that the ashes remain dry, and do not assume the form of a paste. By allowing the combustion to continue a little longer, or by adding some salt or saltpetre, the difficulty is easily overcome. The kelp is found to yield from three to six or eight per cent. of pure soda. *(To be concluded next week)*

FOR THE NEW ENGLAND FARMER.

Copy of a letter from Dr Mitchill to Wm Prince, Esq. Proprietor of the Linnæan Botanic Garden.

New York, 19 June 1828.

WM PRINCE, ESQ.—I offer you thanks, my dear sir, for the copy I very lately received of your Short Treatise on Horticulture, &c. It came in very seasonably after the perusal of Mr Wilson's publication, and of Major Adlum's tract on the Vine, to which I may add Dr Mease's book on Silk, compiled at the request of the Secretary of the Treasury.

I have gone through it once with pleasure and instruction, and I intend to do it again. You have united so much science with practice, or in other words, associated so much Botany with Gardening, that I shall keep it near me as a work for steady reference.

I consider your descriptions of Fruit trees and fruits, of Ornamental trees and Shrubs, Grape and Strawberries, Bulbous roots, Green house plants, and others, highly interesting. I am interrupted by visitors, and have only time to offer one of my late feeble efforts in return,

So farewell,

S. L. MITCHILL.

FOR THE NEW ENGLAND FARMER.

SILK WORMS.

MR. FESSENDEN,—The attention of the public has been so much engaged lately in the history and rearing of the SILK WORM, that every thing connected with the subject must be interesting. Under this impression, I would state the following facts, to show that these entirely inoffensive and defenceless insects are exposed to suffering from the attacks of an insidious enemy from which they should be protected.

On visiting my little family of worms, I several times remarked that a *spider* had let himself down upon the place where they were feeding, and had evidently been an annoyance; and have since had reason to believe that some perished from wounds which they had received. Yesterday, on visiting the matted moths, I perceived a large male moth *suspended about a foot above the shell*, by the scarcely visible filament of a spider's web, attached to the ceiling, two feet and a half above; and found that this had been effected by a little bottle spider (so called) whose bulk was not equal to a twelfth part of the moth's, and whose weight must be still more disproportionate. H.

Dorchester, July 29, 1828.

FOR THE NEW ENGLAND FARMER.

POTATOS FOR CATTLE.

MR FESSENDEN—I observed in a late New England Farmer an article from the Massachusetts Agricultural Repository, headed "raw potatos bad for milch cows," stating that they were of a griping nature. As to the effects they may have on milch cows, I am not so well informed, although I have occasionally given them to cows about the time of calving, both before and after, to stretch their bags. But it is generally said among farmers, that although potatos increase the quantity of milk, they render it more thin and less nourishing. Even of this I am not certain, for I have always found them a very nourishing food for neat stock. For many years past I have fatted my beef solely on raw potatos, and have witnessed none of the accidents alluded to, nor observed any of the griping effects mentioned. Cattle will almost invariably devour them greedily, even at first, and if they are then given too plentifully, a relaxation is produced, which feeding with hay will soon correct. Several years ago I fed one cow separately on ruta baga or Swedish turnip. She did well, but did not thrive so fast as those fed on potatos. And I would here remark, that the ruta baga gave no bad taste to the beef, as some have feared it would. I have found that while I resided in a town not so near Boston market, and where potatos were raised in greater abundance, that they were on the whole, the cheapest and best food for fattening cattle I could raise. A FARMER.

Lynn, July 28, 1828.

Remarks by the Editor—The observations of our correspondent, as given above, are in perfect accordance with those of Mr LOWELL in his remarks on the article alluded to by our correspondent;—and republished in the Massachusetts Agricultural Repository for the express purpose of proving its statements to be incorrect.

FOR THE NEW ENGLAND FARMER.

AMERICAN LYCEUM.

We have been requested to give an insertion to the following prospectus, and are well wishers to the plans for improvement which it contemplates.

The undersigned agree to associate under the name of the ——— branch of the AMERICAN LYCEUM, and adopt the following articles for their constitution.

Article 1. The objects of the Lyceum are the improvement of its members in useful knowledge, and the advancement of popular education, by introducing uniformity and improvements in common schools, by becoming auxiliary to the Board of education.

Article 2. To effect these objects, they will procure a cabinet, consisting of books, apparatus for illustrating the sciences, and a collection of minerals, will hold meetings for discussions, dissertations, illustrating the sciences, or other exercises which shall be thought expedient.

Article 3. Any person may be a member of the Lyceum, by paying into the treasury annually, two dollars; and twenty dollars paid at any one time, will entitle a person, his or her heirs or assigns, to one membership forever. Persons under eighteen years of age will be entitled to all the privileges of the Society, except of voting, for one half the annual sum above named.

Article 4. The officers of this branch of the Lyceum shall be a president, vice-president, treasurer, recording and corresponding secretaries, three or five curators, and three delegates, to be appointed by ballot on the first Wednesday of September annually.

Article 5. The president, vice-president, treasurer, and secretaries, will perform the duties usu-

ally implied in those offices. The curators will have charge of the cabinet and all other property of the Lyceum not appertaining to the treasury, and will be the general agents to do any business for the Society under their direction. The delegates from other branches of the Lyceum in this county semi-annually, to adopt regulations for their general and mutual benefit, or to take measures to introduce uniformity and improvements into common schools, and to diffuse useful and practical knowledge generally through the community, particularly to form and aid a board of education.

Article 6. To raise the standard of common education, and to benefit the juvenile members of the Lyceum, a portion of the books procured shall be fitted to young minds; and teachers of schools may be permitted to use for the benefit of their pupils who are members of the Lyceum, the apparatus and minerals under such restrictions as the association shall prescribe.

Article 7. The president or any five members will have power at any time to call a special meeting, which meeting shall be legal if notice shall be given according to the direction in the by-laws.

Article 8. The Lyceum will have power to adopt such regulations and by-laws as shall be necessary for the management and use of the cabinet, for holding meetings, or otherwise for their interest.

Article 9. The foregoing articles may be altered or amended by vote of two thirds present, at any legal meeting; said alteration or amendment having been proposed at a meeting, not less than four weeks previous to the one at which it is acted upon.

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APPARATUS FOR SCHOOLS, ACADEMIES, AND LYCEUMS.

A set of apparatus, of a simple and practical character, particularly designed for illustrating the most important branches of a popular education in schools and lyceums, is already devised and collected, and consists of the following list, and numerous other articles, as they shall be called for, namely,

For the mathematics, are a diagram, to illustrate the nature and uses of addition, subtraction, multiplication, and division; several diagrams to show the properties and uses of the different superficial figures, such as circles, ellipses, squares, triangles, &c. with the method of finding their contents; models of various solids, namely, of cylinders, prisms, cones, pyramids, parallelopipeds, and spheres, fitted to illustrate the method of measuring wood, timber, cisterns, bins, cellars, wells, canals, &c. &c.; also the different quantity of surface necessary to enclose a given bulk in different shaped solids.

For natural philosophy, are a set of mechanical powers, namely, levers, simple and compound—pulleys, single and multiplied—wheel and axis—wedge—screw and inclined plane—a hydrostatic bellows and syphon, intended to illustrate the laws and power of water, particularly the hydrostatic press.

For chemistry, are a pneumatic cistern, an iron cylinder for making gasses by heat, a flexible tube, and such other articles as shall be called for.

For astronomy, are a representation of the solar system, a globe for showing the change of seasons, the five zones, the equator, ecliptic, and meridians; several articles for illustrating eclipses, a machine for tides, another to show why there is a tide on the side of the earth opposite the moon, and one to show why the earth and other planets are flattened at the poles.

The articles in the above list can be procured for fifty dollars.

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COLLECTIONS OF MINERALS.

Specimens in geology and mineralogy, intended to represent one hundred of the most useful productions in the mineral kingdom, are collected in quantities sufficient to supply such schools, lyceums, and individuals, as shall wish to procure them, and consist of the following minerals, viz.

Quartz, three varieties—mica, two—felspar, two—granite, six—gneiss, two—mica slate, three—lime, four—marble, twelve—hornblende, two—hornblende rocks, five—argillite, two—talcose rocks (soapstone), three—sandstones, three—gray wacke, three—chlorite, one—chlorite slate, two—gypsum, four—porphyry, three—amygdaloid, one—asbestus, two—serpentine, two—jasper, one—clay, three—soils, five—coal, ten—iron, ten—lead, one—copper, one—graphite, one—rock salt, one.

Each specimen will be labelled and numbered; with a description of its ingredients, proprieties, uses, and localities, in a small volume to accompany each set.

The collection above named, with the volume, can be procured for twenty dollars.

Letters upon the subject of apparatus or minerals directed to JOSIAH HOLBROOK, Boston, will be duly attended to.

From the Montgomery Freeman.

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RHEUM PALMATUM, OR PIE-PLANT.

Improvement in rural economy is of a tardy growth, compared to the progress of the mechanic arts. In the latter, some fortunate genius invents a labor-saving instrument—he hastens to Washington—obtains a patent, and if he has in fact discovered any thing materially useful, it is soon extensively known, and every where applied. Not so in rural affairs. No farmer or horticulturist, whatever improvements he may make, ever thinks of asking a patent. His discoveries are noticed by a few of his neighbors only, and it is a long time before his country duly appreciates the value of whatever he may introduce. The history of potatos, confirms these remarks; for notwithstanding their intrinsic merit—notwithstanding they yield their treasure so soon after planting, and require so easy and simple a dressing; it was nearly two hundred years after they were carried to England, before they found their way into many of the best cultivated gardens, and to the opulent tables of that country.

The pie-plant is another instance of the slowness and difficulty with which every new vegetable finds its way to notice. There is every where a partiality to articles of customary culture, and it is with hesitation and reluctance that our cooks attempt to dress new ones, or to bring them upon the table. Besides, the pie-plant is three or four years coming to any degree of maturity; which discourages many persons from attempting its cultivation, and for a long period deprives the cook of an opportunity of gaining, or exerting her skill. In addition to all this, the true name of the plant, (rhubarb) has, in some instances prevented its culinary use, and compelled the cultivators to give it a new one (pie-plant) in order to prevent a previous nausea and disgust. But in opposition to all these circumstances, within sixty years past it has spread from its native Tartarian mountains or the hills of Thibet, to every part of the globe where horticulture is understood; and now bids fair to be as extensively used as any other production of the garden. In England it is in high estimation. Mr. Cobbett says that not less than thirty wagon loads of this article is sold every day in the London markets.

These remarks are made to awaken the attention of the Montgomery farmers to the cultivation of this valuable esculent. It is the best propagated from the seed, which is now just ripe, and should be planted immediately; for if not sowed until spring, it very often fails to germinate, and a season is lost—whereas, let it be directly committed to the earth, and in a few days it will be up. If the weather should then be hot and dry, let the young plants be shaded from the violence of the sun. They will require no further attention until the next spring, when they should be taken carefully up with as much dirt about the roots as possible, and transplanted where they can always remain. If the soil be deep and good, they will improve for twenty years, annually producing an abundant crop. A dozen plants are sufficient for a family. Those who would wish more particular directions, may consult Fessenden's "New American Gardener," just published at Boston.

AGRICOLA.

Tea plant.—This plant has within the last few years been cultivated in Brazil, on a very large scale, and with great success. It was originally brought from China, about the year 1816, by orders from king John 6th. and during the administration of Count la Barea; when a number of Chinese, accustomed to its cultivation and preparation, were, at the same time, conveyed to Rio de Janeiro, for the purpose of naturalizing it. It was first planted at the royal estate of Santa Cruz, formerly belonging to the Jesuits and now converted into a perfect paradise; and eventually it was spread to several of the Provinces. In that of St. Paul, where the soil and climate have been found peculiarly congenial; the plantations are on an extensive scale, and the Brazilians are said already to grow sufficient for their own consumption. In five years, it is expected, they will be able to export a considerable quantity, which certainly will be considered a phenomenon. A Brazilian young gentleman, who has for some years been pursuing his literary and useful researches amongst us, has furnished several scientific persons in London with samples of Brazilian tea; and, on infusion, it is found stronger than that of China, usually drank, which may, perhaps, be owing to its being of last year's growth, whilst the tea consumed in England is generally three or four years old. Should this new article be imported here, it is a quere under what denomination it can be placed, unless the custom-house allows it to rank with medicinal herbs.—*London paper.*

To remove an attack of the sick headache, a correspondent in one of the monthly journals recommends the patient to take a table spoonful of ginger, mixed with a lump of sugar, in a tumbler three parts full of water, with the chill off; to sit, for a quarter of an hour, with his feet in water agreeably warm; and to apply a napkin, wrung out of cold water, to his temples or forehead, whichever part appears most affected.

BEET SUGAR.

It may be within the recollection of some of our readers, that when attempts were first made to extract sugar from the beet, the project was treated with great ridicule. The first experiments on a large scale were made under the patronage of Napoleon, when at the height of his power he attempted to enforce his famous continental system, against England, and she, in return, seized upon the colonies, and destroyed the commerce of France. The English, of course, amused themselves very much at the Emperor's expense, and we recollect a caricature that had a great run at the time representing the imperial family employed in making this sugar; Napoleon himself standing at a tub, with his arms dyed to the elbows in a liquid whose crimson color might have a double meaning, and the little king of Rome sitting on the floor, and sucking a beet root for his supper.—But in spite of smuggling and ridicule, and, worst of all, of peace, which brought back the West India article, the manufacture of beet-sugar continued to flourish, and seems to have thriven all the better for being deprived of imperial patronage.—In fact, it has gradually extended itself until, at the present time, it seems there are more than sixty manufactories of this article in the various parts of France. One of our latest Havre papers we see mentions that two new establishments for making this sugar were about to be set on foot near Valenciennes, and another on a large scale near Paris. And in proportion as the manufacture has increased, it has been improved by the science and art of the practical chymist, particularly in the boiling and chrystallization, till it is thought that the manufacturers will soon be able to afford their sugar made in this way, as cheap as that which is imported from the East or West Indies.—*N. Y. Jour. of Commerce.*

HEMP.

The high duty on hemp, canvass and duck, will, for a time, be a matter of some inconvenience—and the only way to obviate it, is to set about the business of cultivating hemp, and manufacturing the articles from it that are needed. This may be made a profitable business. We are not aware that any considerable quantity was ever raised in this State; but there could not be a better region for it. It is a hardy plant, and will grow in almost all climates. It is grown in India, in Italy, and Russia. It may be cultivated throughout the whole extent of the United States. Our thrifty housewives will tell you, that it will flourish luxuriant here, for it is their custom to scatter a handful of seeds by the side of their bee-house, where it springs up and grows without care or attention, and continues to blossom and yield food for bees until they retire into winter quarters. One sowing, for this purpose, is sufficient. It will spring up year after year like the common weeds, from the seed which sows itself. There could not be a better or more suitable and profitable crop for new lands. It yields from six hundred to a thousand pounds of clear hemp per acre, and when properly prepared, brings, in the market, if of middling quality, two hundred dollars per ton. The principal labor is in the dressing and preparing. It should be water-rotted. Every town furnishes conveniences for doing this, and a little experience will soon enable one to regulate this part of the business understandingly.

There has been a prejudice against American hemp which has prevented its use; but this prejudice arose from the improper manner of preparing it. It has been found that the fibre of American hemp is better and stronger than the Russian, when prepared like it. This has been proved by the experiments of the navy commissioners, who were directed by Congress to institute a course of experiments on the subject.—*Farmers' Journal.*

PREMIUM ON MULBERRY TREES.

These trees grow readily in our soil, and require scarcely more attention than is given to the common forest tree. But gardeners and agriculturists have not yet taken the precaution to prepare nurseries of them for an extensive supply.—If our enterprising husbandmen therefore wish to set these trees out in great numbers, we fear they must go beyond the confines of this State to obtain the best kinds and in sufficient abundance. Under these circumstances we respectfully suggest to the *Middlesex Society of Husbandmen and Manufacturers*, the propriety of offering a premium for the best mulberry orchard, to contain not less than *fifty trees*, which are not less than *three* years old. A premium of ten or twenty dollars would turn the thoughts of farmers to the subject, and, in a few years, they would have as many mulberry trees in progress as would be wanted for the cultivation of silk. A premium might also be proposed for the best mulberry nursery, which should contain not less than five hundred or even a thousand trees, not less than one year old. When the directors of the *Middlesex Society of Husbandmen* meet to propose premiums, we trust this subject will not be overlooked or forgotten.—*Concord, Ms. Gazette.*

INOCULATION.

The time for budding fruit trees has arrived, and we hope that it may be more generally improved than it has been heretofore. The principal reason why more good fruit is not cultivated, is that it takes so long to get the trees in a bearing state. There are few farmers, however, who have not good apple stocks for inoculation, the fruit of which now is of little worth. If these were budded the present season, in three or four years they would begin to yield fruit. The difference between indifferent fruit and that of the best kind is so great, that few we should hope would forego a luxury so cheaply to be obtained.

In the Spy of the 2d instant we made some remarks on the practicability of a more extended application of grafting and inoculation, and alluded more particularly to the inserting of the Madeira nut, or English walnut, on the butter-nut stock. A friend of ours who has cultivated that nut, and who has inoculated almost all kinds of trees, says that the Madeira nut tree so nearly resembles the butter-nut and black walnut, that he has no doubt of its growing well in either of them. We hope the experiment may be made, particularly in those parts of New England, where the winters are most mild, and best adapted to the rearing of this nut. We hope, also, that some of our neighbors may try the experiment of budding the improved varieties of the shagbark walnut, upon those of a poorer quality, and also upon the pignut tree.

In confirmation of our former remarks, we find in the New England Farmer, a letter from a correspondent, who says he has four thousand scions growing, which were set this spring; among which are pears in locust and forest hazel stocks, and apricot, peach, and mulberry scions in plum tree stocks. The pear often does well in apple stocks, and generally does so in the quince and wild plum or shad bush.

But we would direct the attention of our farmers particularly to the cultivation of the grape.—The wild grape vine grows spontaneously almost every where. Many of the vines are barren, and a considerable portion of those that are not, yield fruit of but little value. These might be inoculated with kinds that are valuable, and thus rendered productive and profitable. The Isabella grape, a species recently introduced into New England from North Carolina, is found to combine in a remarkable degree, the excellence of the imported varieties with the hardihood of our native grape, and is altogether superior to the best of the latter kind. Those who cannot procure buds of the Isabella, may still make their barren vines productive, and improve those which bear the sour and inferior kinds of the common wild grape, by budding them with the white and pale red varieties, which may be procured in almost every town. *Worcester Spy.*

From the Worcester Ægis.

CULTIVATION OF THE GRAPE.

The cultivation of the Grape has become an interesting object of attention. The experiments which have been made, go far to show that the varieties suited to our climate may be made to flourish and be productive of delicious fruits for the table, uniting the luscious coolness of the melon with the rich flavor of the peach and pear, at an expense not exceeding that of rearing the Indian corn. On a small scale, the vine may be trained over fences or buildings, to cover their sides with the deep verdure of its leaves, and wreath their summits with its graceful festoons.

Judging from personal knowledge and the statement of writers of approved judgement, we are induced to believe that inoculating grape vines is liable to some objections: among others to the following.

1. The operation would be difficult for those not very skillful in the use of the budding knife.

2. The vine from which the bud was cut would be destroyed by bleeding.

3. The stock into which the bud was inserted, would be killed from a similar cause.

4. The operation, if practicable with safety, would be comparatively useless: for the shoot sent out from the bud, *if it should live*, could not ripen so far as to bear the frost when the vine was left uncovered, or to resist decay, if sheltered during the winter.

5. It is decidedly the most difficult, dangerous, and ineffectual method of all devised for the propagation of the vine.

The vine is commonly propagated from seeds, layers, cuttings, or grafts; by seeds for the purpose of obtaining new varieties of delicious fruit; by layers to furnish strong and large plants the first year; by cuttings for vigorous and healthy vines and for the facility of the operation; and by grafting, in the early spring, into the root, below the surface, for the purpose of changing the character of the fruit.

The danger of making incisions in the vine at any other period, than when the frost has checked the circulation, is familiarly known to those who have had occasion to practise the mystery of pruning. The horizontal branches may be re-

moved when the main shoots are in vigorous growth; but cutting the part from which buds should be selected would sever the arteries of vegetable life, and soon relieve the gardener from further care of his plant. A reason as strong against the practice may be found in the fact, that if the buds are allowed to remain on the parent stalk until the wood is ripened, they may, at the season of pruning, be safely separated, and by covering with earth, converted into new vines with vigorous tops and sound roots.

The method of propagation, which is called that by *cuttings* is that recommended by the most experienced cultivators and judicious writers. Its advantages are, great economy of labor, increase of the number of plants, certainty of obtaining the same fruit with the original stock, convenience of cultivation, and the sure growth of healthy vines. In the autumn when pruning takes place, the shoots taken from the mature wood are cut off and separated in pieces. Some cultivators leave them eighteen inches long; others form them with only one eye on wood of one year old and a few inches of that of the preceding year: by a third method the cuttings have only a single bud. The cuttings thus prepared are preserved through the winter, by covering them with earth. In spring they are inserted so as to leave one or two buds above the ground, and freely send out shoots and fibres. This we believe is the easiest and best method known for propagating the vine.

THE VINE.

A number of gentlemen held a meeting in Baltimore, in June last, to form a society to promote the culture of the vine. Such is our opinion of the nature of their object, that we think there is scarcely any thing calculated to prove so useful to the country, as this undertaking, if successful.—They propose to hold fairs for the exhibition of wines, about the time of vintage. Dr Monkur delivered an address at the meeting, which contained some interesting facts about the culture of vines in the different climates of Europe, with a statement of the comparative degrees of latitude in the United States.—*N. Y. Statesman.*

HORTICULTURE.

A proper attention to the science of horticulture has ever been considered among the blessings of civilized life; and it may be observed, that the more any country has advanced in the knowledge of agriculture and gardening, the further that country has progressed in civilization. It is very evident, that in this country, where liberty seems to have made her abode, and the rights of man are protected, that great progress has been made within a few years in the science of agriculture. Societies have been formed under the auspices of some of our most enlightened citizens throughout the country—considerable progress has been made, and by universal opinion, an excitement to much greater improvement is anticipated. This spirit has also extended to horticulture;—and almost every man possessed of a small piece of ground, may display his elegant garden enriched with flowers and fruit, judiciously selected, so as to have a constant succession of nature's bountiful gifts; for a small garden well cultivated will produce much, and while it promotes health in the cultivation, must also afford pleasure from the time the blossoms first appear until the fruit arrives at maturity. But it must also be remarked that to have flowers, fruits, and vegetables in perfection, they must be well attended; the ground kept clean from weeds by the hoe and rake, for nature is always the same, she will reward the industrious, but gives sparingly and almost refuses every thing to the negligent.

——————— Pater ipse colendi
Haud facilem esse viam voluit.—VIRGIL.

From the Massachusetts Spy.

CANADA THISTLES.

Having seen several articles in your paper relating to the Canada thistle, and having had the satisfaction of destroying several bunches of them in a manner different from what I have seen described, I feel disposed to communicate it to the public. In 1822, I discovered the Canada thistle in a pasture where I kept about twenty sheep; I mowed them twice or three times in wet weather, but they appeared to grow the faster for it, and had, by the next spring, spread over three times as much ground as they occupied before, and were in a flourishing state. I caused them to be cut once more. I then took about two quarts of salt, and spread over the thistles, and the sheep being hungry for it, they very soon eat what they could, and continued upon the spot till they had stamped much of the grass and thistles into the dirt. I continued to throw on salt once or twice a week, for several months, and frequently put in other cattle, when they needed salt, so that the ground in a short time was almost bare, and what few thistles were to be seen were covered with rust. The next season I ploughed the ground, and have since planted and sowed it, and I believe there is now, not a single thistle on the piece. I discovered another bunch of them in another piece the next year, which I treated in the same manner, and have now on the ground a piece of corn, but have the satisfaction to say, there are no thistles in the field. A FARMER.

LIGHTNING RODS.

Professor Fansher, of Yale College, says,—

"In a dry atmosphere its influence extends to from 30 to 40 feet.

In a damp do. from 20 to 25 feet.

When it rains profusely, from 15 to 20 feet.

From this statement it will be obvious that conductors should always be erected with reference to the most watery state of the atmosphere.

THE BIG WALNUT TREE.

This mammoth product of the American forest, which was exhibited in New York and Philadelphia, has been transported to London and sold for two hundred pounds sterling. It was found near Lake Erie, and measures 36 feet in circumference; its interior presents a splendid drawing-room.

APOPLEXY.

In giving the history of four classes of apoplexy, in which emetics appeared to have been exhibited with advantage, contrary to the general opinion of this practice being dangerous, Mr Swan takes occasion to remark, that apoplexy depends more frequently on the difficult transmission of blood through the lungs, or from its not being properly organized, than is imagined. A stomach overloaded by wholesome food, or containing a small quantity of indigestible food, deranges all the parts to which the *par vagum*, or eight pair of nerves, are distributed, and therefore the lungs do not perform their functions; in which cases, tho' bleeding is absolutely required, the quantity of blood may be taken away without affording complete relief, and if there are no symptoms of paralysis, and it is probable that the stomach contains indigested food, it is advisable to give an emetic. *Edinburgh Journal.*

It has been estimated that the steam boats belonging to and trading from New York, consume during a running season of eight months, about 180,000 cords of pine wood, to which may be added 20,000 cords for other modes of consumption, making in all 200,000 cords. At Philadelphia, we have 12 boats besides ferries in constant use, which probably, with works and manufactories in the neighborhood and in New Jersey, use 150,000 cords per season, making an aggregate of the consumption of the two ports, 350,000 cords per annum. This vast destruction must, we apprehend, exhaust the lands within reach of navigable waters in the course of a few years, when a substitute must be resorted to, or the cost will be heavily increased. It is fair therefore to calculate, that the day is not far distant, when a demand for 175,000 to 200,000 tons of coal annually, for the use of steam boats, will be added to the coal market.—*Penn. Gazette.*

The State of Pennsylvania is going on with great power and rapidity with the canal. About 8 miles of her canal, that is from Pittsburgh to the northern turnpike, will be in successful operation, it is believed, in about three months; the residue, about 30 miles to the western base of the Allegany mountains, will be put under contract on the 1st of September; and the rail road over the mountain, about 35 miles, will be under contract this fall, to be completed the next season.—The average number of hands employed this season has been above 4000, and the monthly disbursements of money, eighty or a hundred thousand dollars. The Pennsylvanians have reason to be proud of this great work, which they carry on in the only way in which important public improvements ever can be effected.—*Nat. Intel.*

From the number of milk-men I observed passing the Brooklyn Ferry, I was led to enquire the quantity of milk carried to the city each day from Brooklyn. I find it is 975 gallons, or 3900 quarts, which at 6d. is $234 00 per day; $1638 00 per week, and $83,176 00 per year; and at a season when perhaps the least is used. I could not guess the extent of pasture it would require to supply such a vialactra, though A YANKEE.

E. Britton, Esq. of Little Falls, N. Y. has now, says the People's Friend, more than 300 swarms of *bees.* 200 of them young swarms, and doing well. This is making a business of *honey-making.*

A paper printed in the State of Alabama speaks of a most deplorable and alarming scarcity of young ladies. Every respectable female, native or stranger, found there, is, as soon as possible, hurried to the hymeneal altar. The young men are as 100 to one of the young ladies!!!

The steam boat, that runs between Aberdeen and London, is of 1000 tons, and 160 horse power. Steam boat excursions from London to sea, take place weekly.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 1, 1828.

TAKING HONEY.

A writer for the American Farmer, vol. v. p. 72, gives the following description of a mode of taking honey adopted by a gentlemen of his acquaintance. "He has no need of cap, mask, or gloves—so far from shielding himself, he rolls his sleeves up above his elbows, and goes at it when *the sun is at its meridian*, knowing that the bees are all at that time *from home*. The brighter the sun the better, and the month of August is his honey harvest. When he goes, at mid-day, he takes off the *top* of the hive, and takes out as much honey as he thinks proper—nails on the top, and goes on to another, and another, until he is done. The honey is as nice and white as it can be—the bees immediately fill up the vacant place, and the next year you have nice new honey again."

TO PRESERVE HAM, &c.

A writer in a Southern paper states that he has for more than twenty years past kept meat hanging up in his smoke house, through the summer season, and no fly, worm or bug has injured it.

"To prevent such injury about this time of year I take a strong ley made of wood ashes. I commonly boil it to make it stronger than it generally runs off; then I take my bacon and smoked beef, having two or three gallons of the ley in a large iron bottle, and take each piece of meat and dip it into the ley, so that it is completely wetted with it, then I let it dry—then I hang the meat in its former place. By this process I have invariably found that it kept the meat free from bugs and worms, and no taste of ley is ever perceived, even on the outside."

DR. COOPER'S AXIOMS IN FARMING.

1. Two crops of grain should not succeed each other; they should be separated by potatoes, clover, grass, turnips, beets, or carrots for fall feeding.

2. Good agriculture requires no naked fallows; fallow crops [any hoed crops] that compel you to keep the ground clean while they are growing, answer the purpose.

3. Manure once in four years.

BRAKES.

A friend in Andover informs us that common brakes can be destroyed *effectually*, by pulling them up by the roots, in the month of June, when their roots are short, and they start very easily.—It may be necessary, in some cases, to go through the process the second year, though they seldom require this trouble.

LUXURIANT GROWTH.

Mr. J. W. Warren, of Weston, has left several spires of Timothy or Herds-grass, at the office of the New England Farmer, measuring *five feet three inches* in length; the heads of which measure between *nine* and *ten* inches.

GARLICK.

A writer in a Philadelphia paper states that when the *fall fever* raged violently in the neighborhood of a canal, then in a state of progress, numbers of the workmen engaged on it eat plentifully of garlick, and wholly escaped, while those who abstained from the use of this article were severely afflicted by the disorder.

William Prince, Esq. Proprietor of the Linnæan Botanic Garden, near New York, and his sons Mr William Robert Prince and Alfred Stratton Prince, have each been elected members of the Paris Horticultural Society, which is now progressing in its operations with the greatest success, and has already published nine numbers of its Transactions. Triplicate copies of these works have been transmitted to the gentlemen above named by the Chevalier Soulange Bodin, who has been appointed Secretary of the Society; and one copy has been presented by the Mess. Princes to the Hon. JOHN LOWELL of Roxbury.

FINE FRUIT.

Scotch Gooseberries measuring *four and a half inches* in circumference, picked a few weeks since from the bushes, can be seen at the New England Farmer Seed store, preserved. They are of the same kind of those advertised and sold at this place last spring. Likewise white and red Dutch Currants one inch in circumference, bushes of which will be for sale at this place the ensuing autumn and spring.

CLOVER—*Query.*

It has been suggested by a German farmer that in Holland, in an unfavorable season for making hay, it is customary to put down clover, green salted, in vats. It is eaten with avidity by cattle, during the winter. A correspondent in Salem wishes to know if any thing similar has ever been adopted in this country?

THE BEE MILLER.

The following method of destroying a very pernicious insect has been recommended, and is at least worth the trial. To a pint of sweetened water (sweetened with sugar or honey) add half a gill of vinegar; set this in an open vessel on the top of the hive, and at night, when the miller comes to his work of destruction, he will prefer this composition, and, diving into it, immediately drown.

Extract from a letter to the Editor of the New England Farmer, dated Brownsville, N. Y. July 20, 1828.

THE SEASON.

This has been the wettest season remembered in this part of the country. Our wheat for many miles around is badly rusted, so that we shall not get half a crop. The price of wheat for several years, has been with us from fifty to seventy-five cents per bushel; it is already a dollar, and instead of sending a large supply to the New York market, we shall not raise enough for our own consumption. Our hay crop is very good, but we have difficulty in harvesting it without damage from rain.

CULTURE OF HOPS.

The New Brunswick Courier, in recommending the culture of Hops in that province, as an article of export, gives the following information respecting the best mode of gathering, drying and bagging, which we copy for the benefit of our agricultural readers.

As the culture of the hop plant concerns the individual who follows it, as a means of living, more than those who could, from convenience, and other local circumstances, render it an item of profitable domestic produce, our observations at this time, are confined to preparing it for a market, under the different heads of gathering, drying, and bagging.

No specific time can, in this country, where, on account of the variety of its soil and climate, vegetation is more or less rapid, in different parts, and also in different seasons, be fixed upon for the *gathering*, or picking of hops:—good judgement, and experience, therefore, are the surest guides to be followed. Their ripeness is to be ascertained, by their strong scent, their hardness, and the brownish colour of their seed. When they arrive at this state of maturity, no time should be lost in having them expeditiously picked, as in the event of a heavy rain falling, they would be bruised and discolored, and thus rendered less valuable in the market, than such as are picked, bright and clear. Special care ought to be observed, also, to pick the hops when they are dry, and the weather fair.

The *drying* of the hops is the next part of the process to be attended to. After having been picked, they ought to be immediately carried to the oast or kiln. This building is similar in its construction to a brick-lay'd kiln, for the drying of oats; only, that the floor is overlaid with a covering of hair cloth. The oast, previous to the hops being laid upon it, ought to be moderately heated by a fire of charcoal, and the heat not suffered to be diminished, during the course of drying, but rather increased. The hops are to be laid on, a foot, or a little more, thick, and allowed to remain, without being turned, for the space of nine hours, and in two or three hours afterwards, they will be fit for bagging. This may be ascertained by the brittleness of the stalks, and the easy falling off of the hop leaves. The turning of the hops at all, is considered to be injurious rather than otherwise; to prevent this, therefore, oasts ought, where hop-curing is carried on upon an extensive scale, to be furnished with a moveable tin cover, let down to within a foot of the surface of the hops,—this will render the oast close, and the heat will be reflected upon the hops, in nearly an equal degree, on the top as at the bottom.

The mode of *bagging* is simple, and can be managed to suit convenience, and particular circumstances. It ought to be attended to, immediately on the hops being removed from the oast, and put into strong coarse linen bags; the bags must be placed in such a situation, as to admit of persons stepping into them, in order to tread the hops down, as they are gradually put in. Thus put up, they will keep for several years, provided they be lodged in a dry place, and defended from the ravages of vermin.

IMPROVEMENT IN VEGETABLES.

There is scarcely a vegetable which we at present employ that can be found growing naturally. Buffon states that our wheat is a factitious production, raised to its present condition by the art of Agriculture. Rice, rye, barley, or even oats, are not to be found wild, that is to say, growing naturally in any part of the earth, but have been altered by the industry of mankind, from plants not now resembling them even in such a degree as to enable us to recognise the relations. The acid and disagreeable *apium graveolens* has been thus transformed into delicious celery; and the *colewort* a plant of scanty leaves, not weighing altogether half an ounce, has been improved into cabbage, whose leaves alone weigh many pounds, or into a cauliflower of considerable dimensions, being only the embryo of a few buds, which, in the natural state, would not have weighed many grains. The potato, again, whose introduction has added ma-

ny millions to our population, derives its origin from a small bitter root, which grows wild at Chili and at Montevideo. If any of my readers should be sceptical upon the subject of such metamorphosses, let them visit the fairy bowers of horticulture, and they will there perceive that her magic wand has not only converted the tough, cariacacious covering of the almond into the soft and melting flesh of the peach, but that, by her spells, the sour sloe has ripened into the delicious plum, and the austere crab of our woods into the golden pippin; that this, again, has been made to sport in almost endless variety, emulating in beauty of form and color, in exuberance of fertility, and in richness of flavor, the rarer production of warmer regions and more propitious climates.—*Dr. Paris on diet.*

COOKING POTATOS.

Of all the good things which nature produces, through the patient industry of the farmers, there is nothing which is so agreeable to the palate as the *potato*, nor any one vegetable so universally esteemed, yet this is so frequently rendered unpalatable by the manner of cooking it, that but comparatively few are acquainted with the real flavor of this esculent root. Lovers of mealy potatos will do well to attend to the following method, communicated to us by a lady of this town, whereby potatos a year old may be rendered as delicious as new ones boiled in the common manner. Peal them, put them into cold water, and let them remain two or three hours; then boil them in water which has been salted, observing that it boils when they are put in; pour off the water when they are done, shake them well for a short time, put them on the fire again, and at the expiration of ten or fifteen minutes, they will be ready for the table.—*Lancaster Gazette.*

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We continue to be visited with frequent and severe thunder storms. The storm which passed us on Saturday morning was severely felt to the north, at New Ipswich, Ashby, Fitzwilliam, &c.—We are informed that three horses in one stable were killed by lightning in Fitzwilliam, and that a man in the act of cleaning one of the horses was struck down and somewhat injured at the same time. Two hogs were also killed in Ashby.—The storm of Sunday night, which was severe but of very short duration here, was felt with extreme severity in the towns abovementioned.—*Ibid.*

SILK.

According to the latest accounts from the southern countries of Europe, where silk is a principal object of trade, all the silk-worms are in a thriving condition, and promise an abundant crop. In Smyrna, Broussa, and other ports of Asia Minor, no fears are entertained for this year's supply.

The Coffee Crop in Hayti is said to have fallen short. This is a great calamity, as the Government and People depend almost entirely upon it.

Farm Wanted.

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D," Boston, through the post-office. 6t Aug. 1

Wanted.

A young man is wanted, to attend to the sales of a Milk Establishment, who can produce the most undoubted recommendations—none other need apply. Liberal wages will be given. Apply at the New England Farmer Seed Store, No. 52 North Market-street.

German Geese.

For sale, two pairs of this superior breed of Geese, from East Friezland, Germany—produced from a pair imported last year direct from Bremen, in ship North America, Capt. Child; and which were selected by said Capt. himself, with the greatest care. These geese possess many important qualities peculiar to their breed—among which is, their size, their usual weight when fat being from 25 to 30 pounds each—also the large quantity of feathers which they yield, the Germans pluck them three times a year, and the feathers are considered the best in the German, English and Dutch markets—and their remarkably docile, gentle and domestic dispositions. Apply to Capt. S. P. Child, Warren R. I. where the geese are to be seen—or to Wm. B. Bradford, Jr. No. 24 India street, head of Central wharf, Boston—or to the New England Farmer Seed Store.

July 18 3t

THE NEW AMERICAN GARDENER.

A work with this title, compiled by the Editor of the New England Farmer, with the assistance of a number of scientific and Practical Horticulturalists in the vicinity of Boston and New York, is just published by J. B. RUSSELL, Proprietor of the New England Farmer. The articles are arranged alphabetically, and comprise the most useful VEGETABLES and FRUITS which can be conveniently and economically cultivated in the climate of New England and the Middle States; as well as a Treatise on FLOWERS, and on LANDSCAPE or PICTURESQUE GARDENS, on the general management of the SILK WORM, and the manufacture of SILK, and a Treatise on the culture of GRAPE VINES and the STRAWBERRY. The article on Fruit Trees contains an enumeration and description of all the Apples-Pears, Peaches, Cherries Plums, Nectarines, Apricots, &c. &c. that can be raised to the most advantage, and their relative forwardness in bearing, which will be found to be of incalculable benefit to gentlemen in laying out orchards. Each of the above articles is furnished by gentlemen practically acquainted with the subjects on which they have written.

The following is the General Index of the book, which is superadded to a Calendarial Index, giving directions for performing the work of all the months in the year as they follow in succession.

Apple	Elecampane	Mulberry
Apple tree	Endive	Mushroom
Apricot	Espaliers	Mustard
Artichoke	Fennel	Nectarine
Asparagus	FLOWERS, ORNAMENTAL	Nursery
Balm		Oak
Barley	FRUITS	Okra
Bean	FRUIT TREES	Onion
Beet	Garlick	Orchard
Bene plant	Gooseberry	Parsley
Borecole	Gourd	Parsnip
Borer	Grafting	Pea
Broccoli	Green house	Peach tree
Brussels sprouts	Hawthorn	Pear tree
Buckthorn	Heading down	Pepper
Cabbage	Hedges	Plum tree
Canker worm	Hoeing	Potato
Caraway	Horse Radish	Pruning
Cardoon	Hot bed	Pumpkin
Carrot	Hot house	Quince
Caterpillar	Hyssop	Radish
Cauliflower	Inarching	Rhubarb
Celery	Indian corn	Roller
Chamomile	Inoculation, or budding	Rose
Cherry tree		Rosemary
Chervil	Insects	Rue
Chive	Jerusalem Artichoke	Sage
Colewort	LANDSCAPE AND PICTURESQUE GARDENS	Salsify
Coriander		Savory
Cress, water		Sea kale
Cress, garden	Lavender	SILK
Cucumber	Layers	Skirret
Curculio	Leaves	Spinach
Currant	Leek	Squash
Cuttings	Lettuce	STRAWBERRY
Dandelion	Locust tree	Tansy
Dibble	Love apple	Tarragon
Dill	Madder	Teasel
Drains	Mangel Wurtzel	Thyme
Duck	Marjoram	Tomato
Egg plant	Melon	Turnip
Elder	Mint	VINE.

In addition to the above, the work contains a variety of articles on Domestic Wines from the Red and Black Currant, Gooseberries, Elder Berries, &c. jellies from fruits, preservation of fruits, &c. and many other articles on domestic economy, which will make the work desirable in families. It is handsomely printed, and makes a volume of 312 pages.

☞ Any person who will obtain subscribers for, or engage five copies, and forward $6.00 as payment in full, shall have a sixth copy gratis, for his trouble.

Imported Cow for Sale.

For sale, an Imported Short Horned Durham Cow, and Bull Calf, three weeks old, from the Coelebs stock, of remarkable good size and form; color red and white, handsomely mixed. The last year's Calf (a heifer) from the same Cow obtained a premium at the Brighton Cattle Show in October last. Inquire at the office of the New England Farmer.

Barefoot and Serab.

These two valuable animals, which have been sent to this country by Admiral Sir Isaac Coffin, will, for the present season, stand at Brighton.—They are young, and have been highly celebrated in England. The pedigree of Barefoot, a chesnut horse, is as follows.

FOALED 1820.

Barefoot, by Trump, dam Rosamond by Buzzard, out of Roseberry, sister to Huley and Tartar, by Phenomenon, out of Miss West by Matcham—Regulus—Crab—Childers—Eastd.

In 1822, when at Pontefract, sweepstakes of 20 gs. each, for two years olds—11 subs.. Barefoot beating Harpooner.

In 1823, York Springs St. Ledger, of 25 gs. each, 6 subs.—Barefoot beating four others.—A, Pontefract sweepstakes of 30 guineas each ten feet, 10 subscribers. Barefoot beating Palatine.

In 1823, the Doncaster great St. Ledgers, of 25 gs. each, 30 subscribers. Barefoot beating 11 others.

In 1823, at New Market, Barefoot won a handicup plate value £50, beating Tressilian and five others.

In 1824, at Ascot Heath, Barefoot walked over for the Swinlas stakes, of 25 sovereigns each 3 subs.

In 1825, at Lancaster, the gold cup, value 10 gs. added to a sweepstakes of 10 sovereigns, 17 subs. of all ages. Barefoot beating Lottery and two others.

In 1826, at Manchester, Handicup stakes of 30 sovereigns each, 10 ft. with 20 sovereigns added—6 subscribers—Barefoot beating two others. At Lancaster, the gold cup, value 100 gs. added to a sweepstakes of 10 sovereigns each, 9 subs.—Barefoot beating two others.

SERAB, (a beautiful bay Horse,) FOALED IN 1821.

Got by Phantom out of Jesse, by Totteridge—her dam Cracker by Highflyer, out of Nutcracker, by Matcsum.

In 1824, won the New Market stakes, 50 gs. each, 21 subs.—Serab beating four others.

In 1825, at the New Market Crane meeting, the stakes, 100 sov'ngs. 7 subs. Serab beating two others. The same year, Spring meeting, Serab won Handicup sweepstakes, 100 sov'ns: 6 subs. beating three others.

In 1826, Serab won Kings Plate, 100 gs. beating 30 others.

In 1827, Stocton, Serab won the gold cup. j.13

PRICES OF COUNTRY PRODUCE.

		FROM	TO
APPLES, best,	barrel.		
ASHES, pot, first sort,	ton.	92 50	97 50
Pearl, first sort,	"		100 00
BEANS, white,	bushel.	1 50	1 75
BEEF, mess, new,	barrel.	10 50	11 00
Cargo, No. 1, new,	"	8 50	8 75
Cargo, No. 2, new,	"	7 25	7 50
BUTTER, inspected, No. 1, new,	pound.	12	14
CHEESE, new milk,	"	8	10
Skimmed milk,	"	2	3
FLOUR, Baltimore, Howard-street,	barrel.	5 25	5 37
Genesee,	"	4 62	5 00
Rye, best,	"		2 87
GRAIN, Corn,	bushel.		53
Rye,	"		50
Barley,	"	60	70
Oats,	"	30	32
HOG'S LARD, first sort, new,	pound.		9
LIME,	cask.	1 00	1 50
PLAISTER PARIS retails at	ton.	2 50	2 75
PORK, new, clear,	barrel.	18 00	19 00
Navy, mess, new,	"	13 50	14 00
Cargo, No. 1, new,	"	13 00	13 50
SEEDS, Herd's Grass,	bushel.	2 00	2 25
Orchard Grass,	"		4 00
Fowl Meadow,	"		4 00
Rye Grass,	"		4 00
Tall Meadow Oats Grass,	"		5 00
Red Top	"		1 00
Lucerne,	pound.		50
White Honeysuckle Clover,	"		50
Red Clover, (northern)	"	11	12
French Sugar Beet,	"		1 50
Mangel Wurtzel,	"		1 50
WOOL, Merino, full blood, washed,	"	42	45
Merino, full blood, unwashed,	"	25	30
Merino, three fourths washed,	"	38	40
Merino, half & quarter washed	"	30	35
Native, washed,	"	25	30
Pulled, Lamb's, first sort,	"	43	48
Pulled, Lamb's, second sort,	"	28	30
Pulled, for spinning, first sort,	"	36	37

PROVISION MARKET.

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"		6
VEAL,	"	6	8
MUTTON,	"	5	10
POULTRY,	"	scarce	
BUTTER, keg and tub,	"	12	14
Lump, best,	"	16	20
EGGS,	dozen.	14	18
MEAL, Rye, retail,	bushel.		75
Indian, retail,	"		60
POTATOS, new	"		75
CIDER, [according to quality,]	barrel.	2 00	2 50

MISCELLANIES.

RECORDS OF WOMAN.

BY MRS. HEMANS.

The following is the picture of Gertrude von der Wart, whose devotedness to her husband on the rack is well known.

Her hands were clasp'd, her dark eyes raised,
The breeze threw back her hair;
Up to the fearful wheel she gazed—
All that she loved was there.
The night was round her clear and cold,
The holy heaven above,
Its pale stars watching to behold
The might of earthly love.

"And bid me not depart," she cried,
"My Rudolph, say not so!
This is no time to quit thy side;
Peace, peace, I cannot go.
Hath the world ought for *me* to fear
When death is on thy brow?
The world! what means it?—*mine is here*—
I will not leave thee now.

I have been with thee in thine hour
Of glory and of bliss;
Doubt not memory's living power
To strengthen me through *this!*
And thou, mine honor'd love and true,
Bear on, bear nobly on!
We have the blessed heaven in view,
Whose rest shall soon be won."

And were not these high words to flow
From woman's breaking heart?
Thro' all that night of bitterest wo
She bore her lofty part;
But oh! with such a glazing eye,
With such a curdled cheek—
Love, love! of mortal agony,
Thou, only *thou* should'st speak!

The wind rose high—but with it rose
Her voice, that he might hear;
Perchance that dark hour brought repose
To happy bosoms near,
While she sat striving with despair
Beside his tortured form,
And pouring her deep soul in prayer
Forth on the rushing storm.

She wiped the death-damps from his brow,
With her pale hands and soft
Whose touch upon the lute chords low
Had still'd his heart so oft.
She spread her mantle o'er his breast,
She bath'd his lips with dew,
And on his cheek such kisses press'd
As hope and joy ne'er knew.

Oh! lovely are ye, love and faith,
Enduring to the last!
She had her meed—one smile in death—
And his worn spirit pass'd.
While ev'n as o'er a martyr's grave
She knelt on that sad spot,
And, weeping, bless'd the God who gave
Strength to forsake it not!"

The Emperor of China has prohibited "the filth used for smoking," from being imported into the celestial empire.

A worthy knight and citizen was asked, a few days ago, to explain the term *statu quo*, which he did in the following manner: "Why, *statu quo*—*statu quo* belongs to the fine arts—you all know what *co* is—*co* is latin for *company*, as we see it marked, you know Barclay & *Co.* Meux & *Co.*—whenever it is more than one, it is always *co.* But I will describe it to you—you know what a statue is—well, a statue by itself is nothing more than a *statu*, but when there is more than one statue, as, for instance in the case of Gog and Magog at Guildhall, or the men at St. Dunstan's, why then that is statue and co.—that is the latin *statu quo.*"

From the Zion's Herald.

ANCIENT BURYING GROUND.

While at Pittsburg, Penn. in May, the Rev. Mr. Gwinn, an aged and respectable member of the general conference, related to me some circumstances respecting ancient burying grounds, in the section of the country in which he resides, which appeared to me of an interesting character. Having a desire to retain the facts, he very kindly gave them to me in writing; with permission to make any use of them I pleased. My informant said that he had examined those grave-yards himself, and could attest to what he had written—the substance of which I forward for yonr insertion in the Herald, if you think it worthy a place.

New Bedford, June 26, 1828. J. SANBORN.

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"In the county of White, State of Tennessee, near the town of Sparta, there have been discovered three burying grounds, where a very small people are deposited in tombs (coffins) of stone.—The greatest length of the skeletons is *nineteen* inches. Some of these people appear to have lived to a great age—their teeth being worn smooth and short, while others are full and long. Many of the tombs (graves) have been opened, and the skeletons examined. The graves are about two feet deep; the coffins are of stone, made by laying a flat stone at the bottom, one at each side, one at each end, and one over the corpse. The dead are all buried with their heads to the east and in order, laid on their backs and their hands on their breasts. In the bend of the left arm is found a cruise or mug, that would hold nearly a pint, made of ground stone, or shell of a gray color, in which is found one, two, or three shells, supposed to be sea shells. One of these skeletons had about the neck 94 pearl beads. There are many of these burying grounds. Near the one which I examined is the appearance of an ancient town. The bones found in these graves are strong and well set, and the whole frame appears to be well formed. These grave-yards are in extent from half an acre to an acre and an half.

In the same neighborhood is a burying ground where the dead are buried in the same manner as above described, and where the skeletons are from *seven to nine feet long.*"

Childhood.—There is in childhood a holy ignorance—a beautiful credulity—a sort of sanctity, that one cannot contemplate without something of the reverential feelings with which one should approach beings of celestial nature. The impress of the divine nature is, as it were, fresh on the infant spirit—fresh and unsullied by contact with this withering world. One trembles, lest an impure breath should dim the clearness of its bright mirror. And how perpetually must those who are in the habit of contemplating childhood—of studying the characters of little children, feel and repeat to their own hearts—"Of such is the kingdom of heaven!"—Aye, which of us, of the wisest among us, may not stoop to receive instruction and rebuke from the character of a little child?—Which of us, by comparison with its divine simplicity, has not reason to blush for the littleness, the insincerity, the worldliness, the degeneracy, of his own.

Genius and Feeling.—Nobody possessed of common sense or common sensibility would offer *consolation* to one who had just lost a beloved wife. *Sympathy* is the only thing that the case will admit of. The subjoined letter is not excelled, perhaps is not equalled, by any similar effusion.—The very peculiar circumstances under which it was written might have deterred a friend less anxious, or a writer less confident in the expression of what he felt than Mr Gray.—*Charleston Courier.*

MR GRAY TO MR MASON.

"I break in upon you at a moment when we least of all are permitted to disturb our friends, only to say that you are daily and hourly present to my thoughts. If the worst be not yet, you will neglect and pardon me; but if the last struggle be over,—if the object of your long anxieties be no longer sensible to your own sufferings, allow me, at least in idea, (for what could I do, were I present, more than this?) to sit by you in silence, and pity from my heart, not her who is at rest, but you who lose her.

"May he who made and he who afflicts us, the Master of our pleasures and of our pains, support you!—Adieu.

"I have long understood how little you had to hope."

It need scarcely be added that the amiable woman whose extreme illness prompted Mr. Gray's anxious inquiry, was she whom her husband has immortalized (so long at least, as English poetry shall endure) in the exquisite inscription on her monument in the Cathedral of Bristol.

"Take, holy earth, all that my soul held dear," &c.

Turnip Seed, &c.

Just received at the New England Farmer Seed Store, No. 52 North Market Street, Boston, an extensive assortment of Turnip Seeds, some of which are the growth of the present season—the finest sorts either for family use or stock. The most improved sorts for the former are the White Stone, White Dutch, Yellow Stone, Yellow Malta. The *Yellow Stone* is one of uncommon excellence and keeps well. Of the sorts for field culture, the White Norfolk, White Globe, and *Yellow Aberdeen or Bullock* are preferable. The Yellow Aberdeen is most approved among the farmers of England and Scotland, as it grows to a large size, is very sweet and nutritious, and keeps till June. Also, Yellow Ruta Baga, or Russian Turnip, of the best description. The above seeds were saved in Europe expressly for us, and the utmost dependence may be placed upon their genuine quality. A variety of Long and Turnip Radishes, suitable for growing the three ensuing months. Prickly or Fall Spinach, Long Prickly and Early Cluster Cucumber; also the genuine Girkin Cucumber, or West India pickling one of the finest pickles.

Likewise 200 lbs. fresh common white flat English Turnip Seed, a part of it the growth of 1828:—to dealers and purchasers by the quantity, it will be put at a low rate.

Oat Meal, Oat Flour, Grotts, &c.

Just received at the New England Farmer Seed Store, a further supply of the above articles, viz. 30 barrels of fresh Oat Meal, fine bolted Oat Flour, Hulled Oats or Vermont Rice, Scotch Barley, &c. for sale in any quantities, wholesale or retail. Also a few cannisters of fine *Oat Flour*, neatly packed at 50 cts. per cannister.

Seeds for the West Indies.

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from $4 to $5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

Published every Friday, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents